

ADVANCED FOODS AND NUTRITION

The Family and Consumer Science academic standards for Advanced Foods and Nutrition support the course description, which can be found at <http://www.doe.in.gov/octe/facs/advncdnutrition.html>.

Standard 1

Students will demonstrate professional and ethical standards and content from other disciplines in the study of advanced nutrition and foods topics.

- ___ AFN-1.1 Integrate processes of critical and creative thinking, communication, leadership, and management, in the study of nutrition and foods.
- ___ AFN-1.2 Utilize emerging technologies responsibly in various aspects of nutrition and foods.
- ___ AFN-1.3 Apply standards from math, science, language arts, and/or social studies to the study of nutrition and foods.
- ___ AFN-1.4 Devise standards and demonstrate positive, ethical behavior in individual, family, community, and workplace settings related to the study of nutrition and foods.

Standard 2

Students will evaluate factors that influence nutrition and health of individuals, families, and communities.

- ___ AFN-2.1 Synthesize dietary guidelines and menu-planning principles to develop and modify food plans and menus that meet needs and preferences of individuals and families.
- ___ AFN-2.2 Analyze global and international influences on food choices, attitudes, and other nutrition and foods practices.
- ___ AFN-2.3 Analyze social and cultural foods and nutrition practices and preferences.
- ___ AFN-2.4 Assess governmental, economic, geographic, and technological influences on nutrition and foods practices, food availability, and hunger.
- ___ AFN-2.5 Analyze legislation and regulations related to nutrition and foods issues.
- ___ AFN-2.6 Evaluate factors that influence nutrition and foods-related behaviors of individuals in family, workplace, and community settings.
Demonstrate appreciation for diverse perspectives, needs, and characteristics of individuals and families.

Standard 3

Students will synthesize principles of food acquisition, handling, preparation, and service to meet long term nutrition and foods needs and preferences of individuals, families, and communities.

- ___ AFN-3.1 Access, evaluate, and utilize multiple sources of information to meet a wide variety of special needs and challenges related to nutrition and foods.
- ___ AFN-3.2 Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing meals, foods, and food products.
- ___ AFN-3.3 Demonstrate current and emerging principles and practices of conservation, recycling, and waste disposal in food production and service.
- ___ AFN-3.4 Select, use, maintain, and store food production equipment in accordance with standard practices.
- ___ AFN-3.5 Apply management principles to planning, inventory control, purchasing, and storage in food production.

Standard 4

Students will evaluate factors that affect food safety and sanitation from production through consumption.

- ___ AFN-4.1 Demonstrate receiving, storage, handling, preparation, and serving techniques, including personal hygiene, that promote safety and sanitation of foods and prevent cross-contamination.
- ___ AFN-4.2 Demonstrate procedures for cleaning and sanitizing equipment used in various phases of food handling.

- ___ AFN-4.3 Evaluate impacts of national and international food production and distribution on food safety and sanitation.
- ___ AFN-4.4 Critique and participate in public dialogue about food safety and sanitation practices and standards.

Standard 5

Students will evaluate impacts of science and technology on nutrition and foods and related issues.

- ___ AFN-5.1 Assess scientific and technological advances in food processing, storage, product development, and distribution and their impacts on nutrient content, availability, safety, and handling of food.
- ___ AFN-5.2 Assess effects of food science and technology on meeting nutrition and foods needs and preferences.

Standard 6

Students will integrate knowledge, skills, and practices required for careers in the nutrition and food industry.

- ___ AFN-6.1 Examine education and training requirements and opportunities for employment and entrepreneurial endeavors in food production and service industries.
- ___ AFN-6.2 Demonstrate customer service skills and professional relationships with coworkers/team members and customers in nutrition and food workplace settings.
- ___ AFN-6.3 Demonstrate work ethics and professionalism related to careers in nutrition and foods industries.

Standard 7 (optional for Advanced Nutrition and Foods: Special Topics)

Students will pursue advanced study of special topics in nutrition or foods and document achievement of deeper levels of knowledge and/or skills consistent with the special topics being pursued.